TIN PLATE SPECIAL

1 pound dry pinto beans
6-pound beef rump roast
1 tablespoon lard or shortening
1 cup banana pepper or green pepper strips
2 sliced medium onions
2 cups tomato juice
1 8-ounce can tomato sauce
½ cup water
2 tablespoons cider vinegar
2 tablespoons brown sugar
2 teaspoons salt
1 teaspoon each dry mustard and thyme

Wash beans; cover with cold water and let soak overnight. Bring beans to a boil and cook 1 hour; drain, discarding water. Brown roast in hot fat in a large Dutch oven or roaster. Add peppers and onions and cook until tender. Add beans and remaining ingredients. Cover and bake in a 350°F oven for 2½ to 3 hours or until beans are tender and meat is done. Makes 8-10 servings.

Source: https://www.industrydocuments.ucsf.edu/docs/gnyp0003
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